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INSTRUCTIONS FOR THE USER: these contain recommendations for use, a description of the controls and the correct procedures for the cleaning and maintenance of the appliance.



INSTRUCTIONS FOR THE INSTALLER: these are intended for the qualified technician who is to carry out appropriate checks on the gas supply and is to install, commission and test the appliance.

1. INSTRUCTIONS FOR PROPER USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE COOKER. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE COOKER. ALSO KEEP ALL OF THE NOZZLES SUPPLIED. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USE AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.
NEVER USE THIS APPLIANCE FOR HEATING ROOMS.



DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).

THIS GUIDELINE IS THE FRAME OF EUROPEAN-WIDE LEGISLATION REGARDING THE RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.



DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.



THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS VISIBLY POSITIONED IN THE STORAGE COMPARTMENT.

THE PLATE MUST NOT BE REMOVED.



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.



DO NOT USE METALLIC SPONGES OR SHARP SCRAPERS: THEY WILL DAMAGE THE SURFACE.

USE NORMAL NON-ABRASIVE PRODUCTS FOR STEEL, AND A WOODEN OR PLASTIC TOOL IF NECESSARY.

RINSE THOROUGHLY AND DRY WITH A SOFT CLOTH OR CHAMOIS LEATHER.

DO NOT ALLOW RESIDUES OF SUGARY FOODS (SUCH AS JAM) TO SET INSIDE THE OVEN OR ON THE CERAMIC SURFACE OF THE HOB. IF LEFT TO SET FOR TOO LONG, THEY MIGHT DAMAGE THE ENAMEL LINING OF THE OVEN/SURFACE OF THE HOB.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above instructions or by interference with any part of the appliance or by the use of non-original spares.



Our environment policy - Disposal instructions

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2. DISPOSAL INSTRUCTIONS – OUR ENVIRONMENT POLICY

Our appliances are only packaged using non-pollutant, environment-friendly, recyclable materials. We urge you to co-operate by disposing of the packaging properly. Contact your local dealer or the competent local organisations for the addresses of collection, recycling and disposal facilities.

Never leave all or part of the packaging lying around. Packaging parts, and especially plastic bags, may represent a suffocation hazard for children.

Your old appliance must also be disposed of properly.

Important deliver the appliance to your local organisation authorised to collect scrapped appliances. Proper disposal allows the intelligent recovery of valuable materials. Refrigeration appliances contain gases which may damage the environment; it is important to ensure that the refrigeration circuit pipelines are not damaged until the competent service has taken delivery of the appliance.

Before scrapping your appliances it is important to remove doors and leave shelves in position as for use, to ensure that children cannot accidentally become trapped inside during play. Also, cut the power supply lead and remove it and the plug.

3. SAFETY PRECAUTION



ELECTRICAL CONNECTION: PLEASE REFER TO INSTALLATION INSTRUCTION FOR THE GAS & ELECTRICAL SAFETY REGULATIONS AND THE VENTILATION REQUIREMENTS.

IN YOUR OWN INTEREST, AND THAT OF SAFETY, IT IS THE LAW THAT ALL GAS APPLIANCES BE INSTALLED AND SERVICED BY COMPETENT PERSONS, WHO WILL COMPLY WITH THE RELEVANT STANDARDS AND REGULATIONS.

CORGI REGISTERED INSTALLERS UNDERTAKE TO WORK TO SATISFACTORY STANDARDS.

DISCONNECTION OF GAS AND ELECTRIC APPLIANCES SHOULD ALWAYS BE CARRIED OUT BY A COMPETENT PERSON.



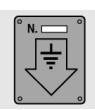
CHECK THE RATING PLATE FOR THE POWER SUPPLY REQUIRED. ONLY USE A PLUG FOR 13AMP APPLIANCES. ABOVE THIS RATING THE PRODUCT MUST BE HARD WIRED INTO A 30 OR 45AMP SUPPLY. ALL CONNECTIONS MUST CONFORM TO CURRENT REGULATIONS.

THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.

NEVER UNPLUG BY PULLING ON THE CABLE.



DO NOT INSTALL THIS APPLIANCE ON A RAISED PLATFORM.



IT IS COMPULSORY THAT THE APPLIANCE BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE APPLIANCE, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.

NEVER ATTEMPT TO REPAIR THE APPLIANCE.



DO NOT PUT PANS WITHOUT PERFECTLY SMOOTH AND FLAT BOTTOMS ON THE HOB GRIDS.



ATTENTION: IN CASE OF A CRACK BEING DETECTED IN THE GLAZED CERAMIC HOB, IMMEDIATELY DISCONNECT FROM MAINS AND CONTACT THE NEAREST SERVICING CENTRE.



NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND CAUSE FIRES.



DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.



THE APPLIANCE IS DESIGNED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT.

WHEN OPERATING THE GRILL ALL ACCESSIBLE PARTS COULD BECOME VERY HOT: **KEEP CHILDREN AWAY FROM THE COOKER.**



WHEN NOT IN USE, MAKE SURE THAT THE CONTROL KNOBS ARE IN THE CORRECT (OFF) POSITION 0.

4. INTENDED USE OF THE APPLIANCE

THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD.** ALL OTHER USES ARE CONSIDERED IMPROPER.



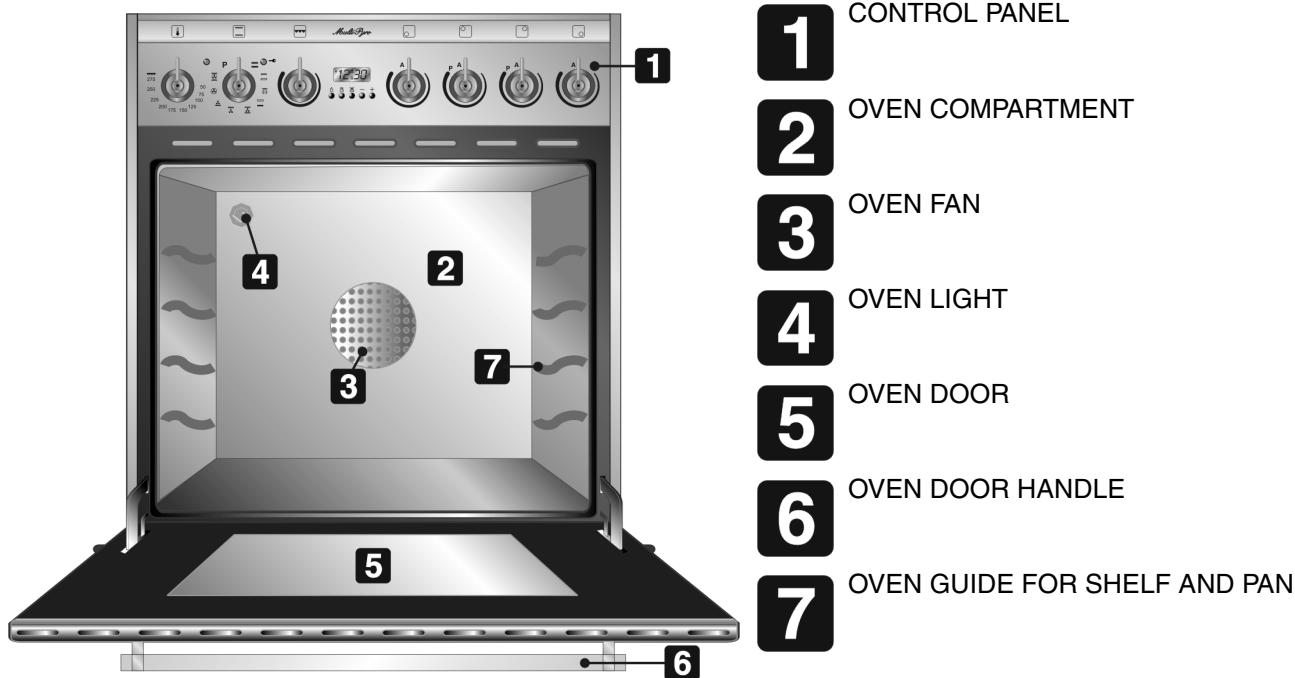
The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above instructions or by interference with any part of the appliance or by the use of non-original spares.



Instructions for the user

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5. GETTING TO KNOW YOUR APPLIANCE



6. BEFORE FIRST USE



Do not leave the packing in the home environment separate the various waste materials and take them to the nearest special garbage collection centre.



The inside of the appliance should be cleaned to remove all manufacturing residues. For further information about cleaning, see section "13. CLEANING AND MAINTENANCE".



Using the oven and the grill for the first time, heat them to the maximum temperature (**260 °C**) for as long as it takes to burn off any production oil residues which could give a nasty flavour to the food. After a power cut, the oven display will flash intermittently and show **0:00**. To adjust refer to paragraph "12. ELECTRONIC PROGRAMMER".



To enable the oven to operate a time must appear in the time display window. To set the clock refer to paragraph "12. ELECTRONIC PROGRAMMER".



7. FRONT CONTROL PANEL

All the cooker controls and functions are on the front panel.



OVEN THERMOSTAT KNOB



OVEN FUNCTION KNOB



VARIABLE GRILL



FRONT LEFT-HAND COOKING ZONE



REAR LEFT-HAND COOKING ZONE



REAR RIGHT-HAND COOKING ZONE



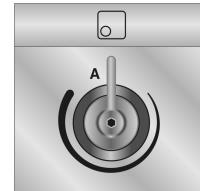
FRONT RIGHT-HAND COOKING ZONE



Before using the oven ensure that the electronic programmer displays the symbol ; see paragraph "12. ELECTRONIC PROGRAMMER".

HOB CONTROL KNOBS

With these knobs it is possible to control the cooking zones of the ceramic hob. Each knob shows the cooking zone controlled. This picture shows the knob of the front left-hand cooking zone.



Turn the knob to the right to regulate the functioning power of the cooking plate, varying from a minimum of 1 to a maximum of 9.

The working power is indicated by a display positioned on the hob.

Heat accelerator.

Each cooking zone is equipped with a heat accelerator.

This system allows the user to select the main power level required for cooking. By making this choice the hob will also automatically start with a full power boost followed by your chosen power. Eg by selecting level 3 you will automatically begin on full power for 3.8 minutes and then reduce to level 3 without any physical adjustment. This function is useful for cooking vegetables or to bring the pan to the boil and then reduce to a simmer automatically.

See table for details.

POWER SELECTED	1	2	3	4	5	6	7	8	9
FULL POWER TIME IN MINUTES	0.8	2.1	3.8	5.2	6.8	2	2.8	3.6	0.2

To start the heat accelerator, rotate the knob to the left and select position «A», then release. The letter «A» will appear on the display on the hob.

You now have 3 seconds to choose the desired heating position.

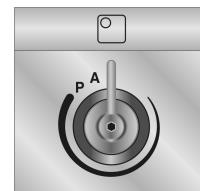
Once the position is adjusted from 1 to 8, «A» and the position selected will flash alternately on the display.

Whilst the heat accelerator is functioning, it is possible to increase the intensity at any time. The period of «full power» will be modified accordingly.

However it is not possible to reduce the intensity of the heat. If the knob is turned to the right whilst the heat accelerator is functioning, this will stop it.

Power Function

With this function, it is possible to increase the power of zone 2 and/or 3 for 10 minutes. This function, for example, permits a large amount of water to be brought to the boil quickly or to cook meat over a high heat.



Turn the knob to the right and programme the intensity of the heat to position 9, select position «P» with the knob, then release. «P» will appear on the display of the corresponding area of the hob.



Instructions for the user

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After 10 minutes, the power is automatically reduced. It returns to position 9 and «P» disappears. The interruption of the power function is possible by reducing the intensity of the heat at any moment. The rear cooking zones are able to function on maximum power owing to the subtraction of power from the front ones. In actual fact, whilst the «power» function is active, the front cooking zones will not be able to function at a power level greater than 8 for the front left cooking zone and 7 for the front right cooking zone, even if a higher power level has been selected. This configuration can be seen by means of «9» which flashes at the same time as «8» (for the front left plate) or «7» (for the front right plate) whilst the power function is active. For this reason, the power function has priority over the heat accelerator. If a pan is removed from the cooking zone whilst the power function is on, the function is stopped.

OVEN THERMOSTAT KNOB

Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between **50°** and **275°C**.

As the appliance has an electric oven, the warning light will come on when the oven is heating up. When it goes out it means that the required temperature has been reached. Regular flashing means that oven temperature is being constantly maintained at the programmed level.



VARIABLE GRILL KNOB

Position the oven function knob on the symbol or .

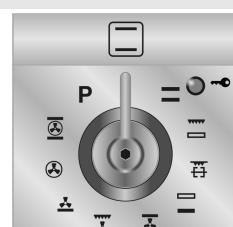
Turn the variable grill knob clockwise to the desired position.

This allows you to vary the heat intensity when cooking with the grill. The knob can be set with continuity between “0” and the stop release position, which corresponds to maximum heat.



OVEN CONTROL KNOB

Each of the functions listed below can be used (except the oven light and the small grill) only together with the correct temperature thermostat regulation as described on paragraph “OVEN THERMOSTAT KNOB”.



TOP AND BOTTOM ELEMENTS

GRILL ELEMENT + FAN

GRILL ELEMENT

BOTTOM ELEMENTS + FAN

GRILL ELEMENT + ROTISSERIE

FAN HEATING ELEMENT

BOTTOM ELEMENTS

TOP AND BOTTOM ELEMENTS + FAN HEATING ELEMENT

TOP AND BOTTOM ELEMENTS + FAN

P AUTOMATIC CLEANING CYCLE (PYROLYSIS)

DOOR CLOSURE LIGHT

Whilst the automatic (Pyrolysis) cleaning cycle is on, this light comes on to indicate that the oven door closure device is active.





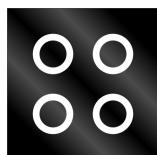
8. USING THE HOB

8.1 Cooking zones

The appliance has 4 cooking zones of different diameters and power. Their position is clearly indicated by circles and the intensity of the heat is defined by the markings on the glass surface. The 4 cooking zones are of the HIGH-LIGHT type and start heating a few seconds after being switched on. The intensity of the heat can be adjusted from minimum to maximum by means of knobs located on the front panel. Under each cooking zone is a coil (inductor) powered by an electronic system which creates a variable magnetic field. When a pan is placed within this magnetic field, the high frequency currents are directly concentrated onto the bottom of the pan, giving the necessary heat for cooking food.



The 4 lights located between the cooking zones come on when the temperature of one or more zones goes over 60°C. These go out when the temperature goes below about 60°C.



On first use, it is advisable to heat the hob to its maximum power for enough time to allow any oily production residues to burn off, the odour of which may otherwise be absorbed by foods.

8.1.1 Functioning power

Below is a table showing the consumption of the plates when on.

Zone number:	Diameter of the zone	Power absorbed	
1	145 mm	Normal functioning:	1400 W
		With Power function on zone 2:	900 W
2	180 mm	Normal functioning:	1800 W
		With Power function	2300 W
3	210 mm	Normal functioning:	2200 W
		With Power function	3000 W
4	145 mm	Normal functioning:	1400 W
		With Power function on zone 3:	600 W
Total power absorbed:			6800 W

8.1.2 Types of pans

This appliance requires special pans in order to function.

The pan bottom must be made from iron or steel to be able to generate the magnetic field necessary for heating.

Receptacles in the following materials are not suitable:

- 1 glass;
- 2 ceramic;
- 3 terracotta;
- 4 steel, aluminium or copper without a magnetic base.

To check that the pan is suitable, place a magnet near the bottom: if it is attracted, the pan is suitable for induction cooking. If a magnet is not to hand, place a small amount of water in the pan, place it on the cooking zone and switch on the plate. If the symbol **U** appears on the display instead of the power, this means that the pan is not suitable.

The pans used for cooking must have a minimum diameter to guarantee correct functioning.

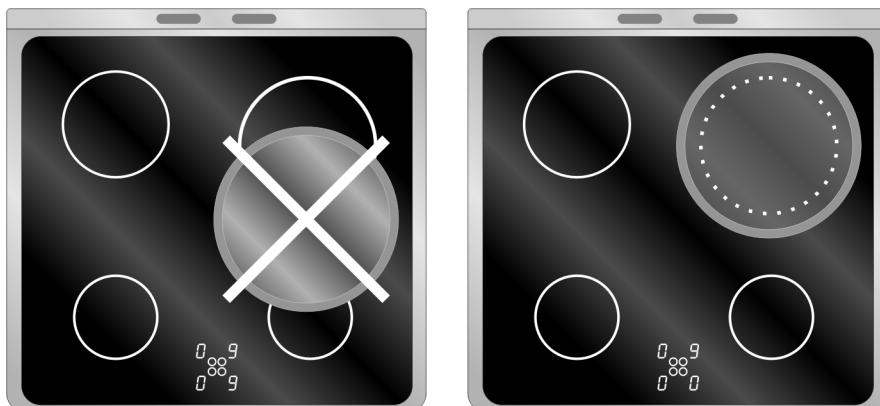


Instructions for the user

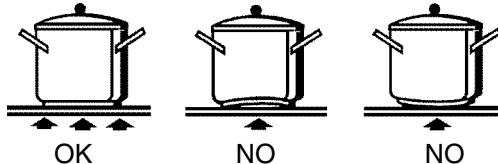
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To follow is a table with the minimum diameters of pans according to the cooking zone.

Zone number:	Minimum diameter of the pan:	It is possible to use pans that are larger than the cooking zones, ensuring that the bottom of the pan is not coming into contact with the other cooking zones and that it is still in the middle of the perimeter of the cooking zone.
1	90 mm	
2	110 mm	
3	140 mm	
4	90 mm	



Only pans with a **thick and completely flat bottom** which are appropriate for induction cooking should be used, or pans which do not have a **rounded bottom** (concave or convex).



8.1.3 Pan presence signal

Each cooking zone is equipped with a device that detects the pan presence and starts off the cooking only when a suitable pan is present and correctly positioned on the plate.

If the pan is not correctly positioned or is not made from suitable material and one tries to switch on the plate, a few seconds after the activation of the plate the symbol indicating an error will appear on the display.

8.1.4 Residual heat

Each plate is equipped with a device indicating its residual heat. After turning off any of the plates, a flashing may appear on the display. This signal indicates that this cooking zone is still very hot. It is possible to begin cooking again even when the is still flashing: in this case, proceed as described in paragraph «3».

8.1.5 Locking the hob

When switched off, the hob may be «locked» to prevent it from accidentally being switched on by children.

When the plates are switched off, simultaneously turn the knobs of plates 2 and 3 and then release them.

The displays of plates 1 and 4 will show the symbol which indicates that the locking of the plates is active.

In order to unlock them, repeat the same operation: the displays of plates 1 and 4 will show the symbol, indicating that the locking of the plates has been deactivated.

8.1.6 Heat protection of the electronic card

The appliance is equipped with a device that constantly measures the temperature of the electronic card. If the temperature goes above a certain value, the device will activate preset functions to lower the temperature and allow the ceramic hob to continue functioning correctly.

To follow is a table with the operations which are automatically activated with their corresponding starting temperatures:





Operation	Intervention Temperature
Activating fan at low speed	50° C
Activating fan at high speed	60° C
Return of fan to slow speed	55° C
Switching off fan	45° C
Reduction of functioning power from Power to 9	76° C
Reduction of power for each cooking zone by one point	85° C
Switching off of all cooking zones	90° C
Restarting the cooking zones with reduced power	85° C
Normal functioning of all cooking zones	80° C

Each intervention of this type will be identified on the hob by means of flashing of the power displays.

8.1.7 Heat protection of the ceramic hob

Each cooking zone is equipped with a device which constantly measures its temperature.

If the temperature goes above a certain value, the device will activate preset functions to lower the temperature and allow the ceramic hob to continue functioning correctly.

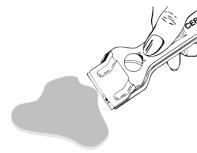
To follow is a table with the operations which are automatically activated with their corresponding starting temperatures:

Operation	Intervention Temperature
Reduction of functioning power from Power to 9	250° C
Reduction of power by one point	280° C
Switching off the cooking zone	300° C
Return of power to programmed value	250° C

Each intervention of this type will be identified on the hob by means of flashing on the power displays.



Note: avoid spilling sugary mixtures onto the hob while hot. Do not rest any materials or substances that might melt on the hob surface (plastic or aluminium foil). If this should occur, in order to avoid ruining the surface of the hob, immediately switch the cooker off and remove the melted substances with the scraper whilst the hob is still warm. If the ceramic hob is not cleaned immediately, there is a risk that spillages of this nature will become impossible to remove if allowed to cool and set.



Important

Beware of children as it is difficult for them to see the residual heat warning lights on the hob. After use, the cooking zones actually remain hot for a certain period of time, even if switched off. Ensure that children never touch the hob.



9. USE OF THE OVEN



For the models with electronic programmer, before using the oven make sure that the display shows the symbol .



During and after use the accessible parts of the oven may be very hot, and children must always be kept at a distance.

9.1 Warnings and general advice

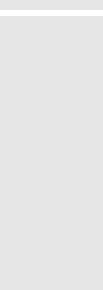
Using the oven and the grill for the first time, heat them to the maximum temperature (**260°C**) for as long as it takes to burn off any production oil residues which could give a nasty flavour to the food. After a power cut, the oven display will flash intermittently and show . To adjust refer to paragraph "12. ELECTRONIC PROGRAMMER"



Oven accessories which may come into contact with foods are made from materials complying with the requirements of the current directive.

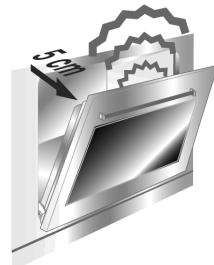


During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.



To prevent problems caused by steam in the oven, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open.

To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.



9.2 Cooling system

The oven is equipped with a cooling system which automatically comes on a few minutes after the oven has been turned on.

Operation of the fan generates a normal air flow which comes out from the rear of the hob and may continue for a short time even after the oven is turned off.

9.3 Use of the electric grill

For short cooking times, for example for browning already-cooked meat, select the static grill function ; set the thermostat knob to maximum temperature and adjust grill intensity by means of the variable grill knob. The ventilated grill function allows actual cooking to be done, thanks to the forced ventilation which lets heat penetrate inside the food. For this type of cooking select the ventilated grill function , set the thermostat knob to the desired cooking temperature (never more than **225°C**) and adjust grill intensity by means of the variable grill knob. Cooking time must not exceed 60 minutes.

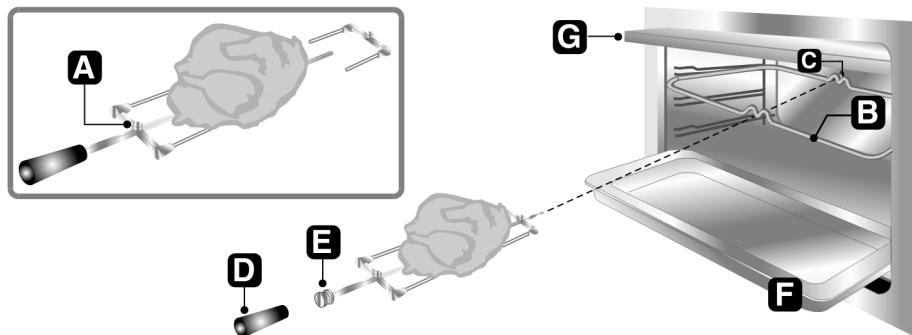
9.3.1 Operation of the grill + rotisserie

Both the static and the fan grill functions can be used for cooking in combination with the rotisserie. Fit the spit rod into the rotisserie locator, select the static or fan grill function, set the thermostat knob to maximum temperature (**260°C**) and adjust grill intensity by means of the variable grill knob, without exceeding the $\frac{3}{4}$ stroke as shown in the figure. Cooking procedures with grill and rotisserie must never last more than 60 minutes. All cooking procedures with grill + rotisserie must be carried out with the door closed to prevent the knobs and front panel of the appliance from overheating.



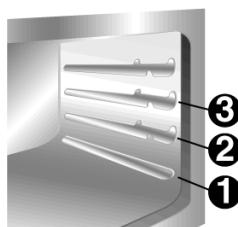


Fit the spit roasting rod and tighten screws **A** of the forks. Slide shelf **B** onto the third runner from the bottom. Lift handle **D** and position the rod of the rotisserie so that block **E** rests guided on support **B**. Push in support **B** completely so that the end of the rod enters hole **C** on the back wall of the oven. Position a tray **F** on the first runner from the bottom and pour a little water into it to prevent smoke from forming.



Once the grill is turned on, the red warning light will come on. Leave the oven to heat up for five minutes before placing the food inside.

Food should be flavoured and basted with oil or melted butter before cooking. An oven dish should be used to contain the sauces. The food should be placed on the oven shelf which is positioned on one of the guides supplied with the different ovens, following the instructions below:



FOOD	GRILLE ON THE SHELF
Flat or thin meat	3
Rolled roast joints	2 - 3
Poultry	2 - 3

9.4 Warning



- The duration of cooking should not last more than 60 minutes.
- For models with an electric oven, cooking with the grill and grill + rotisserie must be carried out with the oven door closed.
- To avoid hazardous overheating when using the oven or the grill, the appliance's glass lid (where available) must always be left open.
- During and after use of the grill the accessible parts can be very hot; it is therefore necessary to keep children away from the appliance.
- When cooking with the rotisserie, it is advisable to place one of the trays supplied to collect juices and fats that might form on the bottom of the oven, sliding it into the first runner from the bottom.
- During cooking, the bottom of the oven should not be covered with aluminium foil and pans or plates should not be rested on it to avoid damaging the layer of enamel. If you wish to use greaseproof paper, position it in such a way that it does not interfere with the circulation of warm air inside the oven.
- Whilst the oven is in use, remove all of the unused trays and grills from inside the oven.

9.5 Storage compartment

A storage compartment, accessible by pulling on the top edge of the door, is located beneath the oven.



Never store inflammable materials such as rags, paper or the like. The compartment is intended only for holding the metal accessories of the range.



The inside of the compartment becomes very hot during operation of the oven: turn off the oven and let it cool down before opening the compartment door.



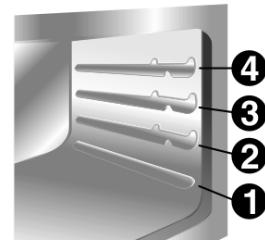
10. GUIDE TO COOKING FUNCTIONS

		TOP AND BOTTOM ELEMENT This is usually referred to as conventional cooking. When using this function the oven will require pre-heating before use. By natural conduction heat travels to the centre of the oven. For best results food is therefore best located in the middle of the oven cavity. This function is ideal for traditional styles of cooking ie roast meats, fruit cakes, bread products and Yorkshire Puddings.
		GRILL ELEMENT Enables rapid cooking and browning of small food items. Best results are obtained by pre-heating the grill, and locating food items on the wire rack provided with your cooker. Thicker items of food may require the shelf to be located further away from the grill element. All grilling should be carried out with the oven door closed. This cooker comes with a comprehensive cooling system and therefore there is no requirement to leave the oven door open.
		GRILL AND ROTISSERIE See par. "9.3.1 Operation of the grill + rotisserie"
		BOTTOM ELEMENT When selecting this function the element at the bottom of the oven provides the heat. Suitable for cooking pastry cases blind as it will enable you to achieve a crispy base without browning. Also suitable for meringues or for the slow cooking of stews and casseroles.
		TOP, BOTTOM ELEMENT AND FAN The fan combined with the top and bottom elements helps to circulate the hot air around the cavity. This function is suitable for cooking casseroles, stews or baked items. Preheating is required.
		GRILL ELEMENT AND FAN To select this function - turn to grill and fan symbol and select temperature required on oven control knob. When utilising this cook function the fierce heat from the grill is reduced. The residual heat is circulated around the oven. This is ideal for cooking small food items giving good even cooking results and prevents food from drying out. As with cooking by grill all operations are carried out with the oven door closed.
		BOTTOM ELEMENT AND FAN This combination is ideal for foods which require high heat on the base but less from the top eg pizzas and quiches. Pre-heating is required.
		CIRCULAIR This is a hot air cooking system where a circular element and fan combination give a uniform heat distribution through the oven cavity with no cold spots. No pre-heat is required before use, providing the cooking time is more than 20 minutes. Different types of food can be cooked at the same time with no flavour transfer. Food can be located anywhere in the cavity and will be cooked at a lower temperature between 10 and 20°C less and for approximately 10% shorter cooking time than recipes would normally recommend for conventional cooking. This is the most widely used cooking function and suitable for most types of food.
		TOP, BOTTOM AND CIRCULARFAN HEATING ELEMENT By combining all 3 of these elements the oven is able to cook more quickly. This function is ideal for larger pieces of meat or poultry, where it gives a similar result to the rotisserie. With this function the food is static and the heat rotates around the food, giving an even and consistent cooking result. A short pre-heat is required.
		PYROLITIC CLEANING FUNCTION Pyrolitic cleaning utilises a high temperature to remove soiling. (Excess spills must be removed with a warm soapy cloth prior to commencing cleaning). To utilise this function - remove all oven furniture - shelves and trays etc. Turn function knob to 'P' setting - cleaning will commence and the oven door will lock closed. The minimum cleaning time is 1 hour 30 minutes this will clean only the oven lining. The maximum cleaning time is 3 hours this will clean the entire oven cavity and the glass door. To use this cleaning process for longer than 1 hour 30 minutes, set the timer to the desired cleaning time. To do this press the third button from the left underneath the clock, along with the - or + button. The oven will turn off automatically at the end of the cleaning time. Leave oven to cool. Wipe any dust from the oven liners and from the base of the cavity. Buff the exterior of the oven with a dry blue E-cloth .



11. AVAILABLE ACCESSORIES

Inside the oven, **4 runners** allow the trays and shelves to be positioned at different heights.



Oven shelf: used for cooking dishes in trays, small tarts, roasts or dishes that need to be cooked on a fine grille.



Tray shelf: to be placed above a tray for cooking dishes that might drip.



Drip tray: useful for retrieving fats that have come from dishes resting on the top shelf.



Pastry tray: for cooking cakes, pizzas etc.



Rotisserie: useful for cooking poultry, sausages and all dishes that require uniform cooking on all surfaces.



Rotisserie support: to be positioned on the runners before using the rotisserie.



Chrome tube grippers allow the shelves and trays to be taken out of the oven whilst hot.



On certain models, not all of these accessories are supplied.

Availability of accessories to purchase

It is possible to request original accessories through authorized service centres.



12.ELECTRONIC PROGRAMMER



LIST OF FUNCTIONS



MINUTE-COUNTER KEY



END OF COOKING KEY



COOKING TIME KEY



DECREASE TIME KEY



INCREASE TIME KEY

12.1 Clock adjustment

When using the oven for the first time, or after a power failure, the display flashes regularly and indicates **0:00**. Press the keys and and at the same time the keys **-** or **+**: each single press changes the time by 1 minute either up or down.



Before setting the programmer activate the desired function and temperature.

12.2 Semi-automatic cooking

Use this setting for automatic oven switch-off at the end of cooking time. By pressing key the display lights up, showing **0:00**; keep the key pressed and at the same time, press keys **-** or **+** to set the cooking time.

Release key to start the programmed cooking time count. The display will now show the right time together with symbols **A** and .

12.3 Automatic cooking

Use this setting to automatically start and stop the oven.

By pressing key the display lights up showing **0:00**; keep the key pressed and at the same time, press keys **-** or **+** to set the cooking time.

By pressing key the sum of the right time + cooking time will appear; keep the key pressed and at the same time, press keys **-** or **+** regulate the end of cooking time.

Release key to start the programmed count and the display will show the right time together with symbols **A** and .



After set-up, to see the cooking time remaining, press the key ; to see the end of cooking time press the key . Set-up with incoherent values is logically prevented (e.g. the contrast between a cooking time and a longer period will not be accepted by the programmer).

12.4 End of cooking

When cooking is over, the oven will automatically switch off and, at the same time, an intermittent alarm will sound. After switching off the alarm, the display will once again show the right time together with the symbol , indicating that the oven has returned to manual operation mode.



12.5 Minute Counter

The programmer can also be used as a simple minute counter. By pressing key Δ the display shows **0:00**; keep the key pressed and at the same time press keys $-$ or $+$. On releasing the key Δ programmed counting will begin and the display will show the current time and the symbol.



After set-up, to see the remaining time, press the key Δ .

Use as a minute counter does not interrupt functioning of the oven at the end of the programmed time.

12.6 Adjusting alarm volume

The acoustic alarm has three different settings. These can be operated, while the alarm is sounding, by pressing key $-$.

12.7 Switching off the alarm

The alarm switches off automatically after seven minutes. They can be manually de-activated by pressing the keys \mathbb{W} and \mathbb{C} together. **To switch off the appliance, rotate all the knobs to position 0.**

12.8 Cancellation of set data

Once the programme has been set, keep the key of the function to be cancelled pressed, while at the same time **0:00** is reached by means of variation keys $-$ or $+$. Time cancellation will be considered as end-of-cooking time by the programmer.

12.9 Changing the set data

The cooking data entered can be changed at any time by keeping the function key pressed and at the same time adjusting the keys $-$ or $+$.



Instructions for the user

GB-IE

13. CLEANING AND MAINTENANCE

 Before any intervention, disconnect the power supply of the device



Never use a steam jet to clean the appliance.



13.1 Cleaning stainless steel

To maintain stainless steel in good condition clean it regularly after each use, once it has cooled down.

13.2 Ordinary daily cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.

How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or chamois leather.

13.3 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.

Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.



Rinse thoroughly and dry with a soft cloth or chamois leather.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.



13.4 Cleaning the glazed ceramic hob

 Before any intervention, disconnect the power supply of the device



The cooking hob should be regularly cleaned; best after every use, once the residual heat signal lamps have gone off.

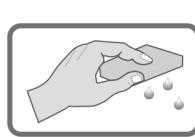
Smudges from aluminium-bottom pans can be easily cleaned off with a cloth dampened in vinegar.

Remove any burnt residues after cooking with the scraper provided; rinse with water and wipe dry with a clean cloth. Regular use of the scraper considerably reduces the need for chemical detergents for the daily cleaning of the hob. Never use abrasive or corrosive detergents (e.g. cleaning powders, oven sprays, spot-removers, wire sponges).



13.5 Cleaning of oven

 For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts.



- Clean the oven grill with hot water and non-abrasive detergent. Rinse and dry.
- Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.



13.6 Door glass

The door glass should always be kept clean. Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using regular detergent.



When cleaning, the appliance must be dried thoroughly since detergent and water drips might damage its operation and appearance.

13.7 Pyrolysis: automatic oven cleaning

Pyrolysis is an automatic cleaning procedure at high temperatures which destroys all types of dirt.

P



Before starting the automatic cleaning cycle, make sure that the oven does not contain any foods or large spills from previous cooking operations inside.



A closure device on the door prevents it from being opened whilst cleaning is in progress.
If the oven is installed under the hob, check that the burners or electric plates remain switched off throughout all the automatic cleaning cycle.

13.8 Before starting the automatic cleaning cycle

The automatic pyrolysis cleaning cycle can be programmed at any time of the day or night (to take advantage of any electricity cheap rates).

- Only the pastry tray, the drip tray and the top protection may be left in the oven as they resist the high temperatures of the pyrolysis; all other accessories must be removed from the oven;
- remove the heaviest traces of dirt (as otherwise the pyrolysis cleaning would take too long);
- check that the oven door is properly closed;
- programme the duration of the cycle bearing the table below in consideration:

CLEANING DURATION:	SLIGHTLY DIRTY	AVERAGELY DIRTY	VERY DIRTY
	90 MIN.	120 MIN.	180 MIN.



During the first automatic cleaning cycles, it is possible that unpleasant odours will be released: these are due to the evaporation of oily production materials. This is entirely normal and will disappear after the first cleaning cycle.



During the automatic cleaning cycle, the air fan makes a more intense noise which is due to the increase in their rotation speed. This is a normal result of the facilitation of heat dispersal. At the end of the pyrolysis, the ventilation automatically continues for the amount of time necessary to avoid the walls of the units and the front of the oven overheating.

13.9 Programming the automatic cleaning cycle

Turn the function selector to the **P** symbol to start the pyrolysis cycle. After the orange light of the thermostat has lit up and a few minutes have elapsed, the red «door-block» light also comes on to indicate that the door of the appliance has been locked owing to the high temperature inside the oven.

When the function selector moves to **P** the display will show the **P1:30** symbol: this means that the pyrolysis cycle will start immediately and will last one and a half hours. It is possible to prolong the duration of the pyrolysis up to a maximum of 3 hours. To do so, after the cycle has started press the **W** key and within a few seconds key in the variation of value **-** or **+**. A few seconds after the last keying, the display will show the letter **P** followed by the duration of the pyrolysis which has just been programmed, and **A** will stop flashing.

After the pyrolysis has started and after having made any changes to the duration as described above, it is also possible to programme the finishing time of the cleaning cycle.

Press the **W** key. On the display, **A** will begin to flash and the total of the current time and the duration of the pyrolysis cycle will be displayed. (Example: Current time: 12.10 - Programmed duration: 2.00 - Time shown: 14.10). Now use the keys to change the **-** or **+** values to programme the time of the end of the cleaning cycle. A few seconds after the last keying, the display will show the current time and the orange light will go out and then come back on at the pre-selected time.

Note: do not leave anything in the oven during the pyrolysis cycle. Keep children away and take care above all when the start of the cycle is postponed.





14.ADDITIONAL MAINTENANCE

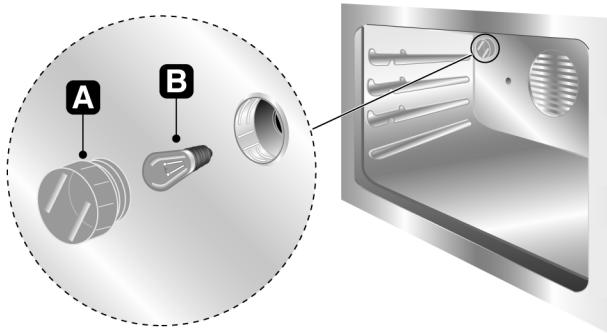
The oven may require additional maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.

Before any intervention, disconnect the power supply of the device.



14.1 Replacement of light bulb

Remove cover **A** by twisting anticlockwise, replace bulb **B** with another similar bulb (25 W). Refit the cover **A**.



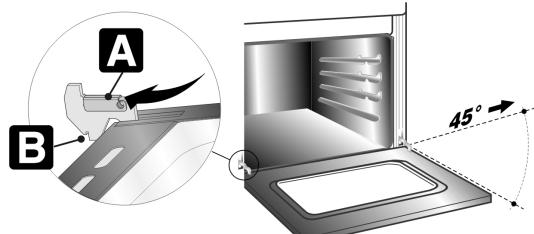
Only use special oven bulbs (T 300°C).

14.2 Removing the door

Open the door completely and, with the aid of a fine-cut screwdriver, turn hinges **A** completely.

Hold the door on both sides with both hands close to the hinges, stop when the door is at an angle of about 45° and remove.

To replace, fit together slot **B** and the oven housing and put hinges **A** back into the position illustrated in the figure with a push and the help of a screwdriver or suitable tool until a click is heard.



14.3 Oven door seal

If it should be necessary to change the seal of the oven door, please refer to your nearest authorised service centre.



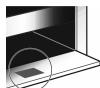
15. INSTALLATION OF THE APPLIANCE

*It is the law that all gas appliances are installed by **competent persons**. Corgi gas installers are approved to work to safe and satisfactory standards. All gas installation, servicing and repair work must be in accordance with the gas safety regulations 1984 (installation and use) as amended 1990.*

*This appliance may be installed next to a wall which is higher than the appliance, as shown in the diagram showing the correct installation conditions. Any wall cupboards or shelves must be at a distance of at least **750 mm** above the work surface.*



15.1 Electrical connection

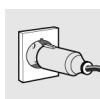


The I.D. plate with technical data, registration number and brand name is visibly positioned in the storage compartment.

The plate must not be removed.



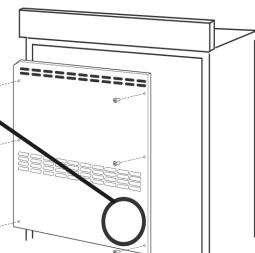
If the appliance is connected to the supply by means of a fixed connection, install a multipolar cut-out device on the line, with contact opening distance equal to or greater than **3 mm**, located near the appliance and in an easily reachable position.



Connection to the power supply can be fixed or with a plug and socket. In this case, these must be suitable for the type of wire used and comply with the norms in force. For each type of connection, it is vital that the appliance be earthed. Before reconnecting, ensure that the power line is equipped with a suitable earth. Avoid using adaptors as these may lead to overheating.

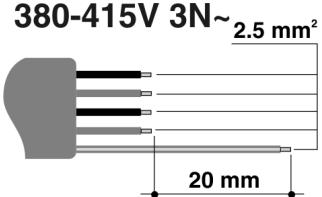
The connection terminals are located at the rear of the appliance. For electrical connections see following diagram.

To access, remove the rear cover.

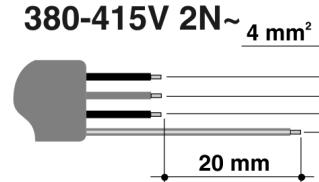




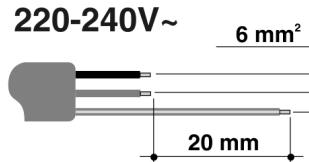
For operation on 380-415V3N : use an H05RR-F / H05RN-F / H05V2V2-F type five-core cable ($5 \times 2.5 \text{ mm}^2$).



For operation on 380-415V2N : use an H05RR-F / H05RN-F / H05V2V2-F type five-core cable (cavo di $4 \times 4 \text{ mm}^2$).



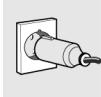
For operation on 220-240V : use an H05RR-F / H05RN-F / H05V2V2-F (cavo di $3 \times 6 \text{ mm}^2$).



The cable end to be connected to the appliance must be provided with an ground wire (yellow-green) at least 20 mm longer.



Warning: the electrical mains connection cable must not be more than 120 cm long.



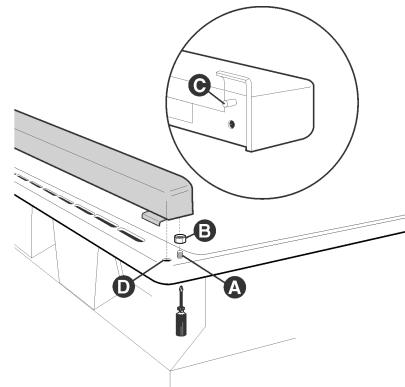
Complete wiring up to power supply with an appropriately rated five-core plug (see data plate) or, in case of operation from a **220-240V** power supply, with a three-core plug. Make sure that plug and wall socket are of the same type and are in conformity with regulations in force. Make sure that the appliance is properly earthed. Before powering, check that the power line is properly earthed. Avoid using adapters or shunters.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions.

15.2 Mounting the rear upstand (where applicable)

- Loosen nuts **B**.
- Position the upstand above the top, taking care to align pins **C** with holes **D**.
- Secure the upstand to the top by tightening screws **A**.



15.3 Wall fixing

- Stretch out the chain attached to the cooker horizontally so that the other end touches the wall.
- Mark the wall in the position where the hole is to be drilled. Drill the hole, insert the finned dowels and attach the chain.
- Move the cooker up against the wall.

